

Wine - Brookside



A
Selection
of
Distinctive Recipes
from
Brookside

featuring

Golden Rose

Guasti Apricot

Black Velvet

Guasti Chocolate

Guasti Mint

BROOKSIDE VINEYARD COMPANY
OLD GUASTI, CALIFORNIA
SINCE 1832

Wines of Enduring Character

VF WINE AND WINEMAKING
SPEC. COLL.

Given to Cal Poly Pomona 5/98

BROOKSIDE

Golden Rose

Golden Rose is a unique, naturally sweet, light wine developed after a long period by our master winemaker. The rich bouquet and highly flavored taste of this wine are further enhanced by the wine's own particularly lively character. Produced from the Muscat grape, this wine is best served chilled and can be served on any occasion but particularly as a before- or after-dinner wine.

1. Sangria Rose

Equal parts of Sangria and Golden Rose served in a tall glass over ice.

2. Rosy Chablis

Equal parts pink Chablis and Golden Rose served in a tall glass over ice.

3. Golden Fascination

Pour Golden Rose over fresh fruit as a compote.

4. Golden Mandarin

Golden Rose poured over chilled mandarin oranges, served in sherbet glasses.

5. Golden Mist

Golden Rose over crushed ice.

BROOKSIDE

Guasti Apricot

Guasti Apricot was the result of years of development work by our master winemaker. It is a blend of California white wines and natural flavorings. These flavorings are the pure elements and essences of orchard-fresh apricots, and this wine reflects their perfect, rich, mellow character. This wine should be served well chilled or over ice and can be enjoyed on many occasions but is particularly excellent as a before- or after-dinner wine, as a fruit or dessert topping or mixed with brandy.

1. Apricot Mist

Serve Guasti Apricot over crushed ice.

2. Guasti Russian

Serve Guasti Apricot with vodka over ice.

3. Guasti Californian

Serve Guasti Apricot with California Brandy over ice.



BROOKSIDE

Black Velvet

Brookside's Black Velvet is a unique blend of varying wines developed by our chief winemaker after a long period of development. This wine possesses a remarkably fruity character and bouquet and is a rich tasting, heavy-bodied and very mellow wine. It should be served well chilled or over ice and is enjoyable as a before-dinner wine, a dessert wine or mixed with other wines, brandy or soft drinks.

1. Velvet Chill

Add 1 part Black Velvet to two parts soda (or tonic, 7-Up, Fresca, Dr. Pepper, etc.) add twist of lime. Serve in tall glass with ice cubes.

2. Velvet Fascination

Pour Black Velvet over fresh fruit as a compote.

3. Cherry Velvet

Marinate fresh cherries in Black Velvet and serve in sherbet glass.

4. Velvet Mist

Black Velvet over crushed ice.

BROOKSIDE

Guasti Chocolate

Guasti Chocolate was the result of years of development work by our master wine-maker. It is a special blend of California wines and natural flavorings, the pure elements and essences of the cocoa bean. This wine reflects their perfect, rich chocolaty character. It should be served chilled or over ice and can be enjoyed on many occasions but is particularly excellent as a before- or after-dinner wine, as a fruit or dessert topping or mixed with brandy.

1. Guasti Alexander

Shake two parts of Guasti Chocolate and one part of Brookside Brandy and one part cream (half & half); with cracked ice, strain into cocktail glasses.

2. Guasti Brazilian

Pour one oz. Guasti Chocolate into cup; add very hot coffee (or hot cocoa); top with whipped cream.

3. Guasti Parfait

Pour Guasti Chocolate over Vanilla or Chocolate ice cream—delicious!

4. Guasti Swinger

Two parts Guasti Chocolate, one part Guasti Mint, one part Brookside Brandy. Shake with crushed ice. Serve in liqueur glass.

5. Chocolate Russian

Pour two parts of Guasti Chocolate and one part Vodka over ice cubes.

BROOKSIDE

Guasti Mint

Brookside's Guasti Mint was the result of years of development work by our master winemaker. It is a blend of California white wines and natural flavorings. These flavorings are the pure elements and essences of field-fresh mint, and this wine reflects its perfect, rich, mellow character. This wine should be served well chilled or over ice and can be enjoyed on many occasions but is particularly excellent as a before- or after-dinner wine, as a fruit or dessert topping or mixed with brandy.

1. Mint Sherbet

In a parfait glass add lemon sherbet, then layer with sherbet, fresh fruit or canned fruit and top with Guasti Mint.

2. Midnight Mint

In a liqueur glass add equal parts of Guasti Chocolate and Guasti Mint.

3. Chilly Mint

Add one part Guasti Mint to two parts soda. Pour over crushed ice and serve in tall glass.

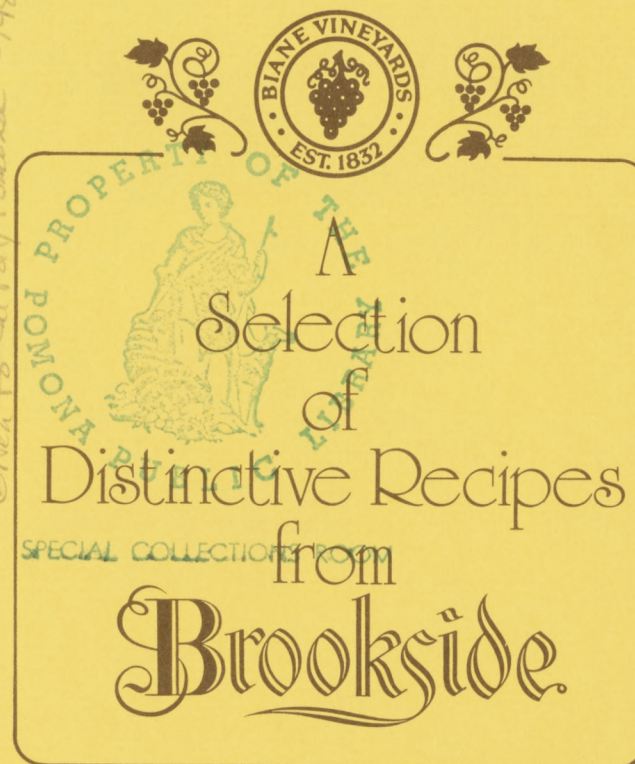
4. Minty Mist

Guasti Mint over crushed ice.

5. Brookside's Adult Banana Split

Take one banana and slice lengthwise, place three scoops of vanilla ice cream on banana. Pour over one scoop 1.5 ounces Guasti Mint; second scoop 1.5 ounces Guasti Apricot; third scoop 1.5 ounces Guasti Chocolate. Top with whipped cream and nuts.

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BROOKSIDE

Guasti Mint

Brookside's Guasti Mint was the result of years of development work by our master winemaker. It is a blend of California white wines and natural flavorings. These flavorings are the pure elements and essences of field-fresh mint, and this wine reflects its perfect, rich, mellow character. This wine should be served well chilled or over ice and can be enjoyed on many occasions but is particularly excellent as a before- or after-dinner wine, as a fruit or dessert topping or mixed with brandy.

1. Mint Sherbet

In a parfait glass add lemon sherbet, then layer with sherbet, fresh fruit or canned fruit and top with Guasti Mint.

2. Midnight Mint

In a liqueur glass add equal parts of Guasti Chocolate and Guasti Mint.

3. Chilly Mint

Add one part Guasti Mint to two parts soda. Pour over crushed ice and serve in tall glass.

4. Minty Mist

Guasti Mint over crushed ice.

5. Brookside's Adult Banana Split

Take one banana and slice lengthwise, place three scoops of vanilla ice cream on banana. Pour over one scoop 1.5 ounces Guasti Mint; second scoop 1.5 ounces Guasti Apricot; third scoop 1.5 ounces Guasti Chocolate. Top with whipped cream and nuts.
